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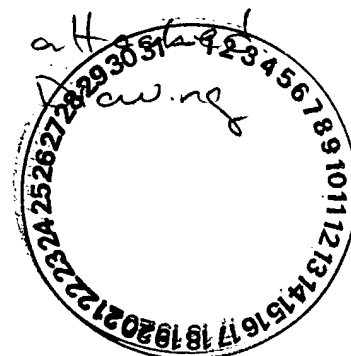
Today's Date: 9-22-06 Class/Subclass 40 What date would you like to use to limit the search? ?
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What is the topic, novelty, motivation, utility, or other specific details defining the desired focus of this search? Please include the concepts, synonyms, keywords, acronyms, definitions, strategies, and anything else that helps to describe the topic. Please attach a copy of the abstract, background, brief summary, pertinent claims and any citations of relevant art you have found.

Baked good (cupcakes, cookies, etc) wrapped in a sheet (tulle, plastic, netting, paper, etc). a ribbon attached to the sheet and a decorative accessory (card, ornament, etc).

see attached drawing



PAUL N. DICKSON
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Copyright 1997 Times Publishing Company
St. Petersburg Times (Florida)

December 16, 1997, Tuesday, 0 South Pinellas Edition

SECTION: FLORIDIAN; Holiday How-to!; Pg. 1D

LENGTH: 496 words

HEADLINE: The Bear Basics of Gift Wrapping

BODY:

Meet Harold Bear, a highly huggable gift. He's ready to make someone happy for the holidays. But first he needs to be wrapped.

Are you up to the task? Don't worry, most of us aren't exactly Martha Stewart when it comes to gift-wrapping - especially with odd-shaped items such as Harold.

If you're all thumbs, take a look at some of the ideas here. You'll notice they're not complicated. It's all about putting together a few striking elements to make a great-looking package. Some of the raw materials shown here might come from your own kitchen pantry. Others are sold inexpensively at party and discount stores.

Above all, remember the one cardinal rule of gift-wrapping: Keep it simple. Remember, your gift has only a few seconds to make an impression before it's ripped open!

Simple wrapping tricks

Bagging the bear

Harold looks happy nestled in a roomy bag, with a nice crinkly bed of colored tissue paper. This is the two-second school of gift wrapping. Pick a bag, line with tissue paper, insert bear - and you're done! A gift tag could be attached to the bag's handles.

The old brown bag

A brown paper grocery bag makes fine wrapping paper when paired with a snazzy bow or ornament. Here we've tied on plastic raffia-style ribbon and added a cookie-cutter decoration that can double as a gift tag. You can also attach an ornament that hints at what's inside the box.

Gift in a gift

Wrap the gift in a pretty scarf or length of fabric for an elegant, and mystifying, look. (Harold gives paws up to this option because it's two gifts in one!) You can use a ribbon to tie off the top, or knot the corners of the cloth together.

A few other ideas

Buy tissue paper printed with a holiday design and use it as outer wrap; Harold and other lumpy bumpy gifts lend themselves well to tissue. Put a small gift in a decorated cardboard takeout food container. Newspaper comics pages

also make fun wrapping paper, especially for children's gifts. If you're using brown paper, dress it up with holiday stickers instead of a bow.

THE BASIC BOX WRAP

1. Line the box with tissue paper and tuck the gift in. Close the box, secure the lid and place it upside down in the center of a large sheet of wrapping paper, with enough paper on each side to go up and over the box.
2. Fold the paper over the sides of the box and tape one edge over the other. For a neat, straight line, fold under about an inch of the paper on the upper edge.
3. On one end of the box, make diagonal folds at the corners of the paper. Then fold the side flaps against the box and tape them.
4. Fold down and tape the upper flap. Trim off excess paper.
5. Fold the lower flap over the upper one, and tape it.

(Repeat steps 3, 4 and 5 on the other end of the box. Then turn the package right-side-up and it's ready for a bow.)

GRAPHIC: COLOR PHOTO, MIKE PEASE, BRIAN BAER, (5); COLOR DRAWING, TERESANNE COSSETTA; Harold Bear; Harold Bear in a gift bag; a gift wrapped in a brown paper bag; a gift wrapped in a scarf; Gifts wrapped in tissue paper and a takeout food container.; Five drawings illustrate the steps in gift-wrapping a box.

LOAD-DATE: December 17, 1997

YOU CAN SET FESTIVE HOLIDAY TABLE Birmingham News (Alabama) December 6,

14 of 15 DOCUMENTS

Copyright 1995 The Birmingham News
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Birmingham News (Alabama)

December 6, 1995 Wednesday

SECTION: LIFESTYLE; Pg. 1Z Vol. No.**LENGTH:** 608 words**HEADLINE:** YOU CAN SET FESTIVE HOLIDAY TABLE**BYLINE:** Jo Ellen O'Hara**BODY:**

'Tis the season to set a festive table, but decorations are often more traumatizing than the food that will be holiday fare.

Here are some timely tips on table setting and party ideas, courtesy of the American Dairy Association:

Make it easy for guests to identify the foods you're serving at a buffet. Write the name of the food on a small card. Using a sharp knife, cut a small slit in fruits such as small pears or apples, lemons or limes and insert the card into the slit. For a fancier touch, you can spray paint the fruits with gold or silver paint.

Create a natural napkin ring. String small fruits such as kumquats or tiny lady apples and tie around the napkins. Tuck in a sprig of greenery or a blossom. Or simply tie a red, green or gold ribbon around the napkin and tuck in greenery.

For a spur-of-the-moment centerpiece, pile seasonal fruits such as persimmons, quince, apples, pears and limes into a festive tureen, crystal bowl or oversized grapevine wreath. Another option: Arrange favorite holiday ornaments in a bowl. Scatter ribbons, blossoms or greenery within the arrangement.

Don't let guests leave emptyhanded. Put homemade goodies (butter cookies, seasoned nuts, homemade fudge) into inexpensive mugs or glasses, snifters, canisters, boxes or tins and wrap with clear plastic. Add a pretty bow. Place gifts on a tray near the door and let guests choose one as they depart.

If you are hosting a holiday luncheon or dinner, write a message for each guest and place it in an inexpensive picture frame. Have one at each guest's place as a take-home favor.

Don't forget the candles. Place groupings of candles around each room for a beautiful, soft glow. Mix and match candle holders for an unusual look. If children are on your guest list, make something special for them. Decorate butter cookies and tuck into a holiday goodie bag, or write their name on an oversized holiday-shaped butter cookie and use it as a place card. Another option: Wrap the cookie in clear plastic, tie with a bow and make it a gift. Easy meals, busy days A new cookbook, Pepperidge Farm's Easy Meals for Busy Days, can help turn everyday menus into dinners fit for the holidays.

The 96-page book features more than 60 recipes designed to deliver home-cooked goodness with an eye toward today's busy cooks.

The book should be available in supermarkets, bookstores and other retail outlets. It also includes coupons totaling \$3.60 off the purchase of Campbell products. Copies can also be obtained by sending a check or money order for \$2.99 payable to Campbell Soup Company to: Easy Meals for Busy Days, P.O. Box 8200/Dept. E, St. Cloud, Minn. 56398-8200. Mediterranean menus Bertolli Celebrates the Mediterranean Menu is a new book being offered by Bertolli USA, makers of olive oil.

YOU CAN SET FESTIVE HOLIDAY TABLE Birmingham News (Alabama) December 6,

Inspired by foods of the Mediterranean basin, the book highlights 25 healthy, delicious and easy to prepare recipes.

The recipes also include nutritional breakdowns. Total menu suggestions meet the recommended government guidelines of 30 percent or less fat from calories.

Illustrated with color photographs, the book includes educational information about the benefits of the Mediterranean Pyramid as well as answers to the most frequently-asked questions about olive oil. Money-saving coupons also are in the book. Valued at \$5, the book is available to consumers by sending a check or money order for \$2 to cover postage and handling to: Bertolli Nutrition Center, P.O. Box 555PR, Gibbstown, N.J. 09027.

Jo Ellen O'Hara's column appears each Wednesday in The Birmingham News.

LOAD-DATE: February 24, 2005

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The Post-Standard

The Post-Standard (Syracuse, NY)

December 9, 1998 Wednesday

SECTION: CNY; Pg. E1

LENGTH: 1624 words

HEADLINE: MERRY COOKIES;
SAMPLE THE LATEST BATCH OF WINNING RECIPES IN CNY'S ANNUAL HOLIDAY CONTEST

BODY:

What would Christmas be without cookies?

Platters of sweet treats ready for family, friends and neighbors are as much a part of the holiday as decorated trees, strings of colored lights and bright-eyed children waiting for a visit from the magical Saint Nick.

And making cookies can be as much fun as eating them. In this fast-paced world, it's nice to know families haven't forgotten the tradition of rolling, cutting, decorating and eating favorite holiday cookies.

In this spirit, CNY held its Christmas Cookie Exchange and Contest. The contest is coordinated by editorial assistant Evelyn Clayton, who also compiles "Recipe Swap" (the column will return next week).

Readers were asked to send in their favorite cookie recipes and share stories about them. Three winning recipes were chosen from each of six cookie categories: cutout, drop, rolled, refrigerator, ethnic and bar.

Winning recipes were selected on originality, simplicity, easy-to-obtain ingredients, seasonal flavor and the story that accompanied them. Each winner receives a cookbook.

This year, 127 people entered CNY's sixth annual contest. The ethnic-cookie category received the most entries (53). Other entries included: cutouts, 26; bar, 12; refrigerator, 9; drop, 14; and rolled, 13.

Here are the 18 winning recipes, as well as excerpts from the stories included with them:

Ethnic

JoAnn Look of Auburn: "I have been making these Swedish Wishing Cookies since 1990. They are always a hit with my family and friends at Christmas time.

"A laminated card, with the following saying, is tied to a stack of six cookies that have been wrapped with plastic wrap and tied with a pretty ribbon:

"Place a cookie in the palm of your hand. Press in the center (of cookie) with one finger of your other hand (while making a wish). If the cookie breaks into three pieces and you can eat all three without saying a word, you get your wish. (Keeping quiet is the hardest part!)"

Claire Vacca of Fulton: "These Butter S's come from grandmother, who emigrated from Switzerland in 1912. My mother made them at Christmas, and when I left home, I made them for my family at Christmas.

"I remember helping my mother make the 'snakes' for her to quickly ... dip and then turn onto the cookie sheet. My mother would often tell me how my grandmother, when she was new to this country, made the cookies as U's and S's to celebrate her arrival (in the United States.)"

MERRY COOKIES; SAMPLE THE LATEST BATCH OF WINNING RECIPES IN CNY'S

Tony Petote of Camillus: "My grandmother and her mother before her used this recipe. I am not exactly sure how many generations this has been in my family, but I began making them when I was a child (in the 1950s) with my mother, grandmother and some of the other grandchildren.

"Today, I make them with my grandsons (Nick, 8, and Luke, 4) and soon I will be making them with my granddaughter. Italian bakeries sometimes make "Wandis," but they have never tasted quite as good as just after the grandchildren have dusted them with powdered sugar."

Refrigerator

Charlotte Keller of Marietta: "This recipe for Coco-Mints originated from a Wisconsin Electric Power cookbook. The original recipe calls for the cookies to be cut into 1/8 inch. However, my three daughters and I have worked through this recipe since 1973 and deemed it better to slice them into 1/4 inch. It's special to our family because it makes us think of "home, sweet home."

"When we meet in Indiana every other year, my daughter from Wisconsin brings along two batches for all the family gathered at her sister's farm. This cookie has traveled from the big city, Milwaukee, to the farm in Indiana, to Marietta where I bake them every Thanksgiving and Christmas."

Joan Mazierski of Syracuse: "I have been making this refrigerator dough cookie (Old-Fashioned Sugar Cookies) for the last 25 years. It is an old-fashioned sugar cookie with an anise frosting. When I share the holidays with my family, I bring tins for everyone.

"The cookies are half eaten before my sisters, brothers, mom, dad and the in-laws leave. I sometimes make extra batches and leave them for a special treat at the end of January when Christmas is over and winter has really set in."

Mary Kippley of Kirkville: "This (recipe for Date Pinwheel Cookies) was handed down from my husband's grandmother, who found it in her Eastern Star, Minoa Chapter 705, Cookbook, printed in 1949.

"Each generation since has been baking the fussy, delectable cookies as a Christmas tradition-must. When my mother-in-law first let me in on the family secret and I tested them, I knew it would be a tradition my family would keep. I personally have been baking them almost 30 years."

Cutouts

Janet McCarthy of Jamesville: "About 50 years ago, when I was expecting my first child, the girl (who lived) upstairs, who was of German descent, gave me the recipe for Anise Christmas Cookies. I have made at least three to four batches for Thanksgiving, Christmas and gift-giving every year since.

"I hunted in garage sales until I found a tiny wooden rolling pin that my grandchildren can use when rolling out their own cookies. All 24 people in the family expect them each holiday."

Beth Feeney of Marcellus: "Twenty-five years ago, when I was just married six months, we went to visit my father who had just retired and was living in Kennebunkport, Maine. It was a dreary, rainy, Mainelike November. Being newly married and needing recipes, I curled up on a couch in the Bookport, a local bookstore with a wood-burning store and quite cozy.

"I copied the Raspberry Tart Cookies and other recipes that day - all of which have become family favorites. These cookies are my sons' (ages 11 and 14) favorites, and they like to make them with me at Christmas."

Mary Beth McCormack of Oswego: "This is my grandmother's recipe for Rich Cutout Cookies that originated in an Aunt Jenny cookbook that goes back 100 years. I have used the recipe for 16 years with my mother, and with my three daughters for 23 years.

"We make a special effort every year the week before Christmas to mix the dough and to enjoy cutting our favorite shapes. The best part is frosting and decorating them."

Bar

Victoria Doyle of Baldwinsville: "These (Aunt Carmel's Lemon Bars) are absolutely my favorite Christmas cookie, and I make them every year. They're named for my Aunt Carmel, a true "Auntie Mame" type character.

MERRY COOKIES; SAMPLE THE LATEST BATCH OF WINNING RECIPES IN CNY'S

"My large extended family always gathered at one home to celebrate Christmas Eve, but the night really began when Aunt Carm arrived. She was the life of the party - full of laughter and fun. We would all eat, talk and laugh until late at night when the little ones finally went to bed to await a visit from Santa."

Mary Runeari of Fulton: "This recipe, Choco-Peanut Bars, was cut out of the Herald-Journal about 20 years ago from an article, 'Goodies to ship to college kids.' My daughter was attending Potsdam College at the time, so I decided to send her these cookies.

"They were a big hit, and soon I was making them nearly every week while my daughter was in college. I am still making the cookies. My daughter did help, and now my granddaughter is our cookie-maker."

MaryEllen Botsford of Skaneateles: "The Noel Bars recipe has been a standard in our family for many years. Because it calls for candied fruit, which is kind of expensive, only one pan was made of this treat.

"You had to be quick to get one of these 'gems' from the cookie tray. They are reminiscent of fruitcake, but the rich butter frosting gave them an extra sweetness. It wouldn't be Christmas without them."

Rolled

Pat Wierzbicki of Baldwinsville: "I have been baking these Filbert Meltaways cookies every Christmas for 24 years. Everyone in our house has a favorite, and these are my husband's.

"I found the recipe 24 years ago in a magazine, and everyone who tastes one wants a copy. It's just not Christmas without them."

Maria Scarfino of Syracuse, a special education teacher at Cicero Elementary School: "This recipe for Chocolate-Covered Cherry Cookies came in a recipe box from Hershey that I got as a Christmas gift.

"I learned to bake from my mother and love getting recipes and trying them. I have been making the cookies for about 15 years and they have been a hit with family and friends. My dad always calls them 'Cherry Bombs.'"

Ellen Damiano of Syracuse: "This recipe (for Italian Wedding Cookies) was given to me by my husband's aunt about 25 years ago.

"It's special because I've made it so long, it has become a tradition in our house. The children don't usually help with this recipe because it's a little too involved for tiny hands."

Dropped

Claudette Smith of Fulton: "This (Candy Cane Puffs) is one of my newer cookie recipes. When my children were smaller, we used to make Christmas cookies together.

"Now I make the cookies and give them to my grandchildren on Christmas morning to take home after we all have breakfast together. They then all go back to their respective homes to enjoy what Santa brought, and my husband and I make the rounds later."

Mary Wallace of Fulton, a retired nurse: "Twenty-five years ago, at an industrial nurses meeting, we were talking about the holidays and sharing recipes.

"I got the recipe for Fruitcake Cookies from one of the girls at the meeting who made them for her family. Her mother before her had also made them. I have made them at Christmas since."

Madge Giancola Wells of Syracuse: "My mom, Della Giancola, made these cookies (Gramma Della's Lemon Drops) when I was a little girl, more than seven decades ago.

"Now, when I make them for my grandchildren, everyone knows they're from great-gramma Della. They're a favorite with everyone."

Recipe Swap

Evelyn Clayton's "Recipe Swap" column will return next week.

GRAPHIC: PHOTO Tim Reese/Staff photographer; OUR COOKIE CONTEST winners come from all parts of Central New York. Above are some of them. Kneeling in front is Tony Petote with his grandsons, Luke, left, and Nick. Standing are, from left, Maria Scarifino, Vicki Doyle, MaryEllen Botsford, Janet McCarthy, Charlotte Keller and Joan

MERRY COOKIES; SAMPLE THE LATEST BATCH OF WINNING RECIPES IN CNY'S

Mazierski. Color.; Tim Reese/Staff photographer; AUNT CARMEL'S Lemon Bars were a winner in the bar cookie category. Vickie Doyle says they're named for her Aunt Carmel. Color.; Tim Reese/Staff photographer; COCO-MINTS were a winner in the refrigerator cookie category. Charlotte Keller says the cookies are special to her family. Color.; Tim Reese/Staff photographer; JOAN MAZIERSKI'S Old-Fashioned Sugar Cookies were a winner in the refrigerator cookie category. They have anise frosting. Color.; Tim Reese/Staff photographer; TONY PETOTE of Camillus sent his recipe for Wandis Italian Christmas Cookies. The recipe has been in his family for generations. Helping him here are his grandkids, Nick Clark, left, 8, and Luke Clark, 4.; Tim Reese/Staff photographer; THESE ARE Tony Petote's Italian Christmas Cookies. They taste best, he says, "just after the grandchildren have dusted them with powdered sugar."; Tim Reese/Staff photographer; NOEL BARS were a winner in the bar cookie category. MaryEllen Botsford, who baked them, says they are reminiscent of fruitcake.

LOAD-DATE: March 10, 2003